

Diamantopetra White 2018

Producer Profile

Winery owned by: Diamantakis Family
Chief winemaker: Diamantakis Zacharias
Total acreage under vine: 15ha
Estate founded: 2007
Wine production total (in bottles): 120000

Wine Description/Philosophy

The potential of Assyrtiko and the uniqueness of Vidiano, two of the most distinguished white Greek grape varieties, are combined to give a wine of a perfect balance, framed by the caress of a barrel that complements by adding depth and complexity. Our choice of these two grape varieties was not random at all. Each grape variety separately attributes in a different way in the wine profile. Vidiano offers all the aromas and complexity whereas Assyrtiko gives the acidity, which contributes to a pleasant wine with high aging of potential.

Vinification

Vinification is carried out in stainless steel tanks, separate for each grape variety. The alcoholic fermentation is completed in oak barrels where the wine matures on its fine lees for three months.

Fermentation

Fermentation container: Stainless steel firstly and then the wine goes to the Oak to finish the fermentation and remains there on lees about 3 months. Battonage for 3 months.
Fermentation temperature: 15-17°C

Aging

Aging container: 80% French Oak for 3 months. 20% American Oak for 3 months. The 50% of the oak is new.

Vineyard Characteristics

Production area: Kato Asoites Heraklion Crete
Vineyard name: "Koumi", "Spartias"
Soil composition: Calcium-clay, Argil-clay and limestone

Training method: Integrated vineyard management
Elevation: 400m – 670m Yield per acre: 7.5tons per HA.
Sun exposure: Northeast, exposed in sea winds from Aegean Sea.
Year vineyard planted: 2010, 2006
Agronomist/vineyard manager: Diamantakis Ioannis, Diamantakis Michael

Winemaking Information

Varietal composition: Vidiano 50% - Assyrtiko 50%
Harvest time: 1st - 20th September for Assyrtiko, 15th August - 10th September for Vidiano
First vintage of this wine: 2014
Number of bottles produced for this wine: 19000

Tasting Notes

Pale yellow, bright illuminates the glass. The aroma is elegant with flavors of pineapple, apricot and chamomile which are combined elaborately with vanilla, nuts and oak. In the mouth, full bodied with crisp acidity that integrates nicely allowing the fruit to be properly expressed. The finish is long as leaving you a wonderful aftertaste with apricot and vanilla hints

Accompaniment

It is best consumed at a temperature of 12-14°C. It is suggested with rich, smoked yellow cheese, fish and seafood.

Analytical Data

Alcohol percent: 13,3%
pH level: 3,25
Residual sugar (grams/liter): 2.2
Total Acidity (grams/liter): 6,9

Awards

Decanter World Wine Awards 2015
Diamantopetra White 2014, bronze medal

Greek Wine Awards 2016
Diamantopetra White 2014, Top gold medal

Thessaloniki International Wine & Spirits Competition 2017
Diamantopetra White 2016, silver medal

Challenge International du Vin 2017
Diamantopetra White 2016, gold medal

International Wine Contest Bucharest 2017
Diamantopetra White 2016, gold medal

Thessaloniki International Wine & Spirits Competition 2018
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Concours Mondial de Bruxelles 2018
Diamantopetra White 2017, gold medal

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The Wine Merchant Top 100 2019
Diamantopetra White 2018, Best White Wine (Trophy Winner)

